



Vignobles de Champagne

BRUNOLAFON
WINE SELECTION



Champagne, Champagne Gouneil Lassalle, Les Agneaux, AOC Champagne, Effervescent Brut Nature

AOC Champagne, Champagne, France

In the Montagne de Reims, the Premier Cru village of Chigny-les-Roses has become our playground. In this age-old land, my ancestors planted their standard as their point of origin.

of origin. This landmark has never left us, and has even been the starting point for a new adventure: that of changing our status to that of Récoltants- Manipulants.

PRESENTATION

A plot full of nutrients! Perhaps that's why sheep were kept up there. The east-west exposure of these 27 ares, planted with Meunier grapes, gives all the vitality to this champagne.

LOCATION

Le Haut Belai

TERROIR

Ludes, chalk subsoil and intermediate flint, clay zone

WINEMAKING

In oak casks (10 hectares) and barrels (2.28 & 4.00 hectares), blocked malolactif fermentation, low SO₂ (51 mg/L), stirred 3 times.

Zero dosage

AGEING

Aged on lath for at least 3 years.

VARIETALS

Pinot Noir 52%, Chardonnay 48%

SERVING

8/10°C

TASTING

The attack is short and gradually rises in the mouth to take on its fullness. Rich, fresh, creamy, we find the lemon, the pomelo all in greediness. The fruit and minerality merge with the oak showcasing the purity of the terroir. This makes to appreciate the character and the greediness of the which are expressed with precision, purity and great sapidity. The full and harmonious finish soars on the palate, for a definite gastronomic pleasure.

FOOD PAIRINGS

Breton lobster au gratin with lobster butter, rice risotto

Pork loin confit, onion and potato puree

Mushroom Risotto and Parmesan

Veal Tournedos, butternut squash with hazelnut and truffle slivers

Grilled Lamb Chops and golden turnips

+ Maroilles cheese

